

Organic Dry Buttermilk – Sweet Cream

Production Definition:

Organic Dry Sweet Cream Buttermilk (Buttermilk Powder) is obtained by drying liquid buttermilk that was derived from the churning of sweet cream butter and pasteurized prior to condensing. Organic Buttermilk Powder has a protein content of **not less than 30.0%**. It may not contain, or be derived from, organic nonfat dry milk, organic dry whey or products other than organic buttermilk, and contains no added preservatives, neutralizing agent(s), or other chemical. Organic Dry buttermilk for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range (Percentage)¹

Protein ²	> 30.0 – 33.0
Lactose.....	46.5 – 49.0
Fat ²	4.5 – 7.0
Ash.....	8.3 – 8.8
Moisture ²	3.0 – 4.0

Microbiological Analysis

Standard Plate Counts ²	<20,000/g
Coliform ²	<10/g
Salmonella.....	negative
Listeria.....	negative
Coagulase-positive	
Staphylococci.....	negative

Other Characteristics

Scorched Particle Content ²	7.5 – 15.0 mg
Titratable Acidity ²	0.10 -0.18%
Solubility Index.....	<1.25 ml – spray process <15.0 ml – roller process
Color ²	uniform cream to dark cream
Flavor ²	Clean and pleasing

Ingredient Statement

“Organic Dry buttermilk or Organic buttermilk Powder”

Production Applications and Functionality

Bakery products, frozen desserts, prepared dry mixes, beverages, cheese products, frozen foods, dairy products, salad dressings, snack foods

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 6 to 9 months.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. “tote bins,” etc)

¹ On an “as is” basis

² USDA Grade parameters (7 CFR §58.2654)

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.